

Three Cherries Hospitality LLC
15 First Avenue
New York, New York 10003

Questionnaire for Applications for a Transfer of a Tavern Liquor License and Temporary Retail Permit

1. Diagrams
2. Photographs
3. Menus
4. NY State Liquor Authority Proximity Report with Map
of Beer and Wine Licenses
5. NYC Department of Buildings Certificate of Occupancy

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THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- ☒ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☒ A proposed food and or drink menu.

The following items are due by noon Wednesday before the meeting:

- ☒ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☒ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☒ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- ☒ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:

- ☒ sale of assets ☐ upgrade (change of class) of an existing liquor license

Today's Date: October 7, 2026

On-premises tavern liquor license for

Is location currently licensed? ☒ Yes ☐ No Type of license: Allegra Allegra Inc dba La Linea

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Current use is a tavern

Corporation and trade name of current license: Allegra Allegra Inc dba La Linea has held the on-premises tavern liquor license since 1994

APPLICANT:

Premise address: 15 First Avenue / New York, NY 10003

Cross streets: East 1st and and East 2nd Streets

Name of applicant and all principals: Three Cherries Hospitality LLC/ Benjamin Aizer, Kevin Peet, Brian Vogel and Andrew Rhodes. See enclosed hospitality history for owners

Trade name (DBA): To be determined

PREMISE:

Type of building and number of floors: Four story residential building with ground floor commercial space.

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 74, see enclosed Certificate of Occupancy

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A / C2-5

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Proposed interior hours of operation are 3pm to 4am seven days a week.

There is no outdoor space.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: N/A

Number of indoor tables? 9 Total number of indoor seats? 36

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____

A 16 seat 20'-10" x 7'-2" customer bar located in the front of the premises. Total seating 52

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

Does premise have a full kitchen? ☐ Yes ☒ No

Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu See enclosed menus

An assortment of flatbread pizzas, chicken wings, fried zucchini and rice balls.

What are the hours the kitchen will be open? All hours of operation

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Principal

How many employees will there be? 4 employees per shift

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ windows?

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 8 TVs for game days

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJs ☒ Streaming services/playlists

If other type, please describe N/A

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: See attached

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?

Please attach plans. (Please do not answer "we do not anticipate congestion.") _____

Staff and security will be trained to monitor the outside for vehicular traffic and to make sure there are no wait lines.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) **One licensed security guard working an estimated 5 to 7 nights a week starting at 7pm to close.**

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. **See attached sound proofing description**

Is sound proofing installed? ☒ Yes ☐ No ***Applicant will install additional soundproofing measures.**

If not, do you plan to install sound proofing? ☒ Yes ☐ No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram:

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☐ Yes ☒ No

If yes, please indicate name of establishment: **See attached for hospitality history**

Address: _____ Community Board # _____

Dates of operation: _____

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application. **See attached for hospitality history**

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 4, including current licensee

How many On-Premise (OP) liquor licenses are within 500 feet? 19, including current licensee*

Is the premise within 200 feet on the same street of any school or place of worship? ☐ Yes ☒ No

****See enclosed SLA Proximity Report with map of licenses**

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) _____ restaurant, or
☐ I will operate a tavern _____,
☐ with a kitchen open and serving food during all hours of operation OR ☒ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other _____
3. My hours of operation will be:
Mon 3pm-4am ; Tue 3pm-4am ; Wed 3pm-4am ;
Thu 3pm-4am ; Fri 3pm-4am ; Sat 3pm-4am ;
Sun 3pm-4am . (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4. ☒ I will not use outdoor space for commercial use (including Open Restaurants) OR
☐ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. ☒ I will employ a doorman/security personnel: _____
6. ☒ I will install soundproofing, _____

7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have ☒ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☒ dancing, ☐ more than N/A DJs per _____, ☐ more than 12 private parties per year
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
14. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by **7pm Monday to Friday with a 3pm start time**
15. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: **Ben Aizer**

Phone Number: **917 453 2217**

The owners of the applicant have over 20 years of experience in the hospitality industry. Ben Aizer operated McKenna's Pub in the West Village and Chelsea managing 20 plus employees and overseeing the day-to-day operations. Brian Vogel operated Charlie's Place in Waldwick, NJ. Mr. Vogel was general manager at Allendale Social in Bergen County, NJ and Saku in Hoboken and he helped launch Grand Vin restaurant in Hoboken. In Manhattan, he worked at The Mayfly on the lower east side and he helped launch the Torchi at the HGU Hotel in mid-town. Andrew Rhodes worked his way from busser to a management role at McKenna's Pub in the West Village and Chelsea and worked in catering and private events at the Penn Club in mid-town Manhattan. He currently runs the beverage program at Marine Park Golf Course in Brooklyn.

Description of Sound System and Sound Proofing

Three Cherries will use a professionally installed commercial background music system for ambient music and television audio and since there are residential units above the bar, sound proofing will be installed.

Sound System

Speakers: Five commercial wall-mounted speakers with 5.25" drivers (e.g., JBL Control 25-1 or equivalent). There will be no subwoofers.

Location: Interior walls of the ground-floor bar only, on vibration-isolating brackets and angled downward. No speakers will be on the ceiling, near the entrance, facing windows, or outdoors.

Decibel level: Background level, 70–75 dBA at the center of the room, with a maximum of 80 dBA during televised sports. A locked volume limiter controlled by management will cap the output.

Sound Proofing

Ceiling: Acoustic insulation sprayed into the ceiling to block sound and vibration to the residential unit above.

Walls and openings: Shared walls insulated where possible. A sealed front door with a door closer, and windows and doors kept closed while music is playing.

Interior and equipment: Acoustic panels to absorb sound inside the bar. Vibration-isolating mounts on the speakers. No subwoofers, and a locked volume limiter on the music system

GROUND FLOOR PLAN

THREE CHERRIES · 15 First Avenue, New York, NY 10003

Three Cherries Hospitality LLC

9 tables and 36 seats with a

16 seat 20'-10" x 7'-2" customer bar.

Total seating 52

PRELIMINARY — SUBJECT TO REVISION

74'-11" (OVERALL DEPTH)

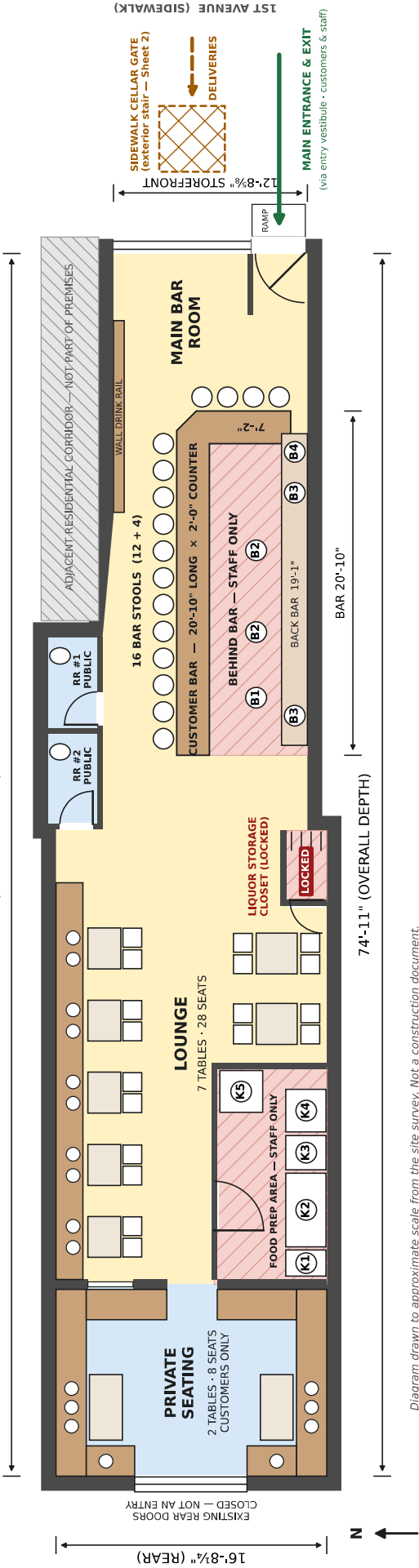


Diagram drawn to approximate scale from the site survey. Not a construction document.

LEGEND

- Customer & staff area (shared)
- Customer-only area
- Staff-only area
- Not part of premises
- Entrance / exit
- Delivery access (sidewalk cellar gate)
- Locked liquor storage
- Bar stool
- Chair
- Banquette / bench seat

SEATING & OCCUPANCY

Customer bars	1
Service bars	0
Bar size	20'-10" x 7'-2"
Bar stools	16
Tables (lounge 7 · private 2)	9
Table seats (28 + 8)	36
Total seats	52
Standeers	17
Employees per shift (max)	5
Total occupancy	74
C of O maximum	74
Public restrooms	2

SQUARE FOOTAGE

Ground floor	1,080 SF
Cellar (tenant)	957 SF
Outdoor area	None
Total	2,037 SF

NOTES

- No interior staircase. Cellar is reached only by the exterior sidewalk stair (see Sheet 2).
- Liquor stored in a locked closet on the ground floor.
- Rear doors (private seating) stay closed; not used for access.
- Deliveries enter through the sidewalk cellar gate.
- No outdoor seating; no sidewalk café.
- Food: ventless equipment only, no exhaust hood.

EQUIPMENT KEY

- K1 Hand sink
- K2 Refrigerated prep table
- K3 Ventless fryer
- K4 Ventless oven (pizza / convection)
- K5 Reach-in freezer
- B1 Three-bay bar sink (under bar)
- B2 Ice bins (2, under bar)
- B3 Deep-well bottle coolers (2, back bar)
- B4 Mini beverage fridge (back bar)

Name: Three Cherries Hospitality LLC

DBA: Three Cherries

Address: 15 First Avenue, New York, NY 10003

Drawing: Ground Floor Plan

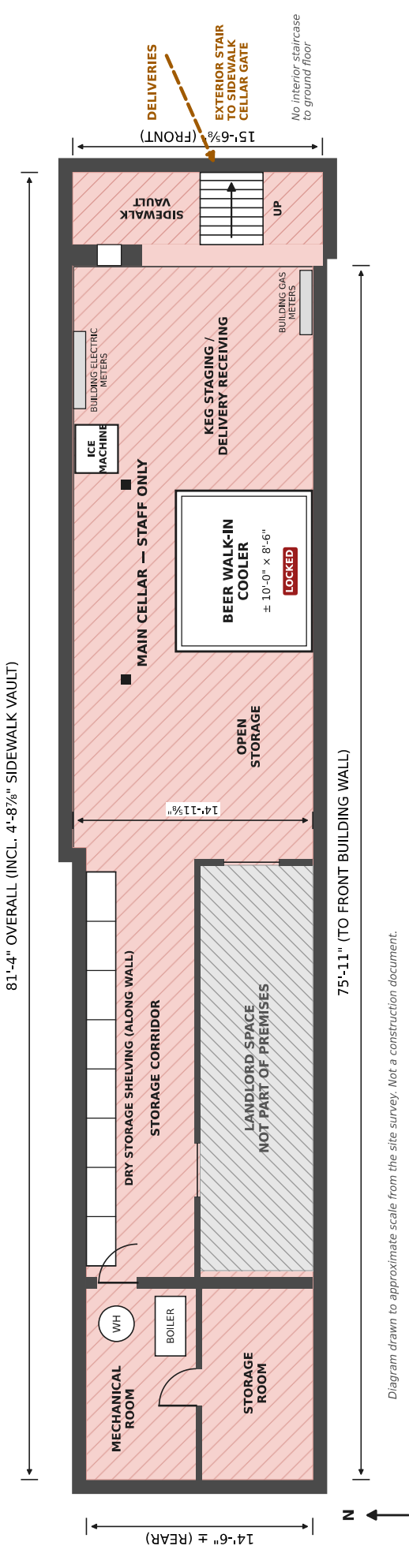
Date: October 6, 2026

Based on Pen110 survey dated 10.05.2026 · Subject to revision

CELLAR PLAN

THREE CHERRIES · 15 First Avenue, New York, NY 10003

Three Cherries Hospitality LLC
Cellar is not for patron use



LEGEND

- Staff-only area (entire cellar)
- Landlord space — not part of premises
- Delivery access (sidewalk cellar gate)
- Locked / lockable
- Door

SQUARE FOOTAGE

Cellar (tenant space)	957 SF
Ground floor	1,080 SF
Outdoor area	None
Total	2,037 SF

NOTES

- Cellar is back-of-house only; no customer access, no seating.
- Access is only by the exterior sidewalk stair and cellar gate. There is no interior staircase between the cellar and the ground floor.
- Contents: beer walk-in cooler, ice machine, dry storage shelving, open storage / keg staging. No office.
- Liquor (spirits) is stored in the locked closet on the ground floor.
- Boiler, water heater and building meters are building equipment.

















THREE CHERRIES

BAR BITES

Flatbread Pizzas

Hand-stretched flatbread, oven-finished to order.

Margherita

Tomato, fresh mozzarella, basil

Pepperoni

Tomato, mozzarella, crispy pepperoni

Buffalo Chicken

Buffalo sauce, mozzarella, blue cheese drizzle

Rice Balls

Golden arancini, served with warm marinara.

Mozzarella

Classic rice ball stuffed with mozzarella

Beef & Mozzarella

Seasoned ground beef and mozzarella

Seasoned Fries

Crispy fries tossed in house seasoning.

Sweet Chili Cauliflower Bites

Fried cauliflower tossed in sweet chili sauce.
(Vegan)

Chicken Wings

Crispy wings with celery and blue cheese.
Choice of sauce:

Buffalo · BBQ · Garlic Parmesan · Sweet Chili

Chicken Fingers

Hand-breaded tenders with honey mustard or BBQ.

Mozzarella Sticks

Breaded mozzarella, fried golden, with warm marinara or vodka sauce

Fried Zucchini

Crispy breaded zucchini with warm marinara.
(Vegan)



15 FIRST AVENUE · NEW YORK, NY

Three Cherries Hospitality LLC · Sample menu, items subject to change



THREE CHERRIES

COCKTAILS

Raspberry Beret

Prince (1985)

Our espresso martini, brightened with raspberry and smoothed out with reposado tequila.

Casamigos Reposado · Chambord · Raspberry Syrup · Espresso

Crimson and Clover

Joan Jett & the Blackhearts (1981)

A silky, foam-topped gin sour with fresh raspberry. (Contains raw egg)

Tanqueray London Dry Gin · Raspberry Syrup · Lemon Juice · Egg White

Ruby Tuesday

The Rolling Stones (1967)

A tart, citrus-forward lemon drop with a dark cherry twist.

Stoli Citron · Triple Sec · Black Cherry Syrup · Lemon Juice

Jungle Love

Steve Miller Band (1977)

Dark rum and tropical pineapple, with a bittersweet Campari edge.

Myers's Dark Rum · Campari · Pineapple Juice · Lime Juice · Simple Syrup

Honey Child

Bad Company (1976)

Bourbon and honey, lifted with elderflower, pear, and a bittersweet Aperol finish.

Bourbon · Aperol · St-Germain · Pear Juice · Lemon Juice · Honey Syrup



15 FIRST AVENUE · NEW YORK, NY

Three Cherries Hospitality LLC · Sample menu, items subject to change

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:

Location **15 1st Ave, New York, New York, 10003**

Geocode **Latitude: 40.72351**
longitude: -73.98852

Report Generated On **8/20/2026**

8 Closest Liquor Stores

Name	Address	Distance
JCCSM INC License ID: 0100-23-126146 Legacy Serial No.: 1336591	45 1ST AVE NEW YORK, New York 10003	414 ft
VIJAYA GROUP INC License ID: 0100-23-126911 Legacy Serial No.: 1326346	100 STANTON ST NEW YORK, New York 10002	800 ft
AVENUE A LIQUOR CORP. License ID: 0100-26-133279 Legacy Serial No.: 6083661	58 Avenue A Store 10 New York, New York 10009	1,116 ft
EAST HOUSTON STREET WINE & LIQUOR INC License ID: 0100-24-100179 Legacy Serial No.: 6008088	253 E HOUSTON ST NEW YORK, New York 10002	1,121 ft
Bowery NYC Wines LLC License ID: 0100-26-146228 Legacy Serial No.: 6096871	269 Bowery New York, New York 10002	1,123 ft
SALGIRAH CORP License ID: 0100-23-124378 Legacy Serial No.: 1276123	141 ESSEX ST NEW YORK, New York 10002	1,227 ft
S & P LIQUOR & WINE CORP License ID: 0100-22-117172 Legacy Serial No.: 1281498	89 2ND AVE NORTH STORE NEW YORK, New York 10003	1,242 ft
DISCOVERY WINES LLC License ID: 0100-22-116824 Legacy Serial No.: 1254572	16 AVE B NEW YORK, New York 10009	1,490 ft

Schools within 500 feet

Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet

Name	Not a Church	Distance
The Village Institute Of Psychotherapy	62 East 1st Street	185 ft
Russian Orthodox Cathedral Of The Holy Virgin Protection		395 ft

Churches within 500 feet

Name	Distance
The Catholic Worker	499 ft

Pending On Premises Liquor Licenses within 750 feet

Name	Address	Distance
IARANYC LLC Application ID: NA-0340-26-117673	201 Allen St New York, New York 10002	409 ft
Bella Les LLC Application ID: NA-0340-26-120348	187 Orchard St New York, New York 10002	514 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
ALLEGRA ALLEGRA INC License ID: 0370-24-109396 Legacy Serial No.: 6017468	15 1ST AVENUE NEW YORK, New York 10003	0 ft
JUST AN OVEN CORP License ID: 0340-23-127056 Legacy Serial No.: 1142375	19- 21 1ST AVENUE 1ST & 2ND STREETS NEW YORK, New York 10003	45 ft
GOLDEN C HOSPITALITY INC License ID: 0340-23-131727 Legacy Serial No.: 1271096	13 1ST AVE 72 E 1ST STREET NEW YORK, New York 10003	73 ft
REQUISITE BOOTIE INC License ID: 0340-23-131657 Legacy Serial No.: 1024348	14 1ST AVENUE NEW YORK, New York 10009	85 ft
12 FIRST AVE RESTAURANT CORP License ID: 0340-23-137730 Legacy Serial No.: 1236229	76 E 1ST ST AKA 12 1ST AVE NEW YORK, New York 10009	112 ft
Brenmck LLC License ID: 0370-24-127244 Legacy Serial No.: 6035824	16 First Ave New York, New York 10009	113 ft
HUNGRY HOSPITALITY LLC License ID: 0340-24-124359 Legacy Serial No.: 6032862	24 1ST AVE AKA 101 E 2ND ST NEW YORK, New York 10009	165 ft
MAYREE TEAMWORK PLUS CORPORATION License ID: 0340-23-132925 Legacy Serial No.: 1349921	58 E 1ST ST NEW YORK, New York 10003	236 ft
PRUNE LLC License ID: 0340-22-110346 Legacy Serial No.: 1100479	54 E 1ST STREET 1ST & 2ND AVENUE NEW YORK, New York 10003	266 ft
Two Doors Down NY LLC License ID: 0370-24-137045 Legacy Serial No.: 6045894	159 E Houston St New York, New York 10002	274 ft
At Cave LLC License ID: 0340-26-138371 Legacy Serial No.: 6088866	103 E 2nd St New York, New York 10009	289 ft
MACPER LLC License ID: 0370-23-138628 Legacy Serial No.: 1283410	41 1ST AVE NEW YORK, New York 10003	331 ft
FOOLS GOLD NYC LLC License ID: 0370-24-110155 Legacy Serial No.: 6018263	145 E HOUSTON ST NEW YORK, New York 10002	380 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
MOREISH HOSPITALITY INC License ID: 0340-26-135991 Legacy Serial No.: 6086430	198 Allen St New York, New York 10002	409 ft
D&C SOCIAL CLUB INC License ID: 0349-24-126930 Legacy Serial No.: 6035487	141 E HOUSTON ST NEW YORK, New York 10002	421 ft
OSCURA 247 LLC License ID: 0370-24-116003 Legacy Serial No.: 6024292	247 Eldridge St New York, New York 10002	430 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC License ID: 0343-22-127335 Legacy Serial No.: 1192619	190 ALLEN STREET STANTON & EAST HOUSTON STREETS NEW YORK, New York 10002	452 ft
LIQUID SAMURAI LLC License ID: 0340-23-138090 Legacy Serial No.: 1283751	245 ELDRIDGE ST NEW YORK, New York 10002	469 ft
Baker Falls Enterprises LLC License ID: 0370-25-111964 Legacy Serial No.: 6061600	192 Allen St New York, New York 10002	493 ft

Note - Pink glasses are inactive licenses



Sources: Esri, TomTom, Garmin, FAO, NOAA, USGS, © OpenStreetMap contributors, and the GIS User Community



Certificate of Occupancy

CO Number: 104409276F

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	Borough: Manhattan	Block Number: 00443	Certificate Type: Final
	Address: 15 1 AVENUE	Lot Number(s): 38	Effective Date: 02/06/2007
	Building Identification Number (BIN): 1006098	Building Type: Altered	
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: 3	Number of stories: 4	
	Building Occupancy Group classification: RES	Height in feet: 42	
	Multiple Dwelling Law Classification: OL	Number of dwelling units: 3	
C.	Fire Protection Equipment: None associated with this filing.		
D.	Type and number of open spaces: None associated with this filing.		
E.	This Certificate is issued with the following legal limitations: None		
Borough Comments: None			


Borough Commissioner

Borough Commissioner



Commissioner



Certificate of Occupancy

CO Number: 104409276F

Permissible Use and Occupancy							
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code habitable rooms	Building Code occupancy group	Zoning dwelling or rooming units	Zoning use group	Description of use
001	74	100		COM		6	EATING AND DRINKING ESTABLISHMENT
002			2	RES	1	2	ONE (1) CLASS "A" APARTMENT
003			2	RES	1	2	ONE (1) CLASS "A" APARTMENT
004			2	RES	1		ONE (1) CLASS "A" APARTMENT
END OF SECTION							


Borough Commissioner

Borough Commissioner



Commissioner